



## Foodservice Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>ROCK FALLS RIDING STABLE, MINI GOLF &amp; GO KARTS</b>	Facility Type <b>Very Small Potentially Hazardous</b>
Facility ID # <b>ASPR-9YAK55</b>	Facility Telephone # <b>715 614-0157</b>
Facility Address <b>10829 HWY 70 E ARBOR VITAE , WI 54568</b>	
Licensee Name <b>ROCK FALLS RIDING STABLE, MINI GOLF &amp; GO KARTS</b>	Licensee Address <b>10829 HWY 70 E ARBOR VITAE , WI 54568</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>07/10/2015</b>	Total Time Spent

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

<b>Observed Violations</b>	
<b>Total # 5</b>	
<b>Good Retail Practices - 46 - Warewashing facilities: installed, maintained, &amp; used: test strips</b>	
This is a priority foundation item	
<b>OBSERVATION:</b> A chlorine test kit is not available for checking sanitizer concentrations.	
<b>CORRECTIVE ACTION(S):</b> Provide a test kit or other device for measuring the concentration of sanitizing solutions.	
<b>CODE CITATION:</b> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of SANITIZING solutions shall be provided. [Pf]	
<b>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible</b>	
This is a priority foundation item	
<b>OBSERVATION:</b> Handwashing sink not provided.	
<b>CORRECTIVE ACTION(S):</b> Install an approved handwashing sink with hands free operated faucet. Correct By: 31-Jul-2015	
<b>CODE CITATION:</b> 5-203.11 (A) Except as specified in ¶(B) and (C) of this section, at least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by FOOD EMPLOYEES in areas specified under § 5-204.11, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Pf]	
(B) If APPROVED and capable of removing the types of soils encountered in the FOOD operations involved, automatic handwashing facilities may be substituted for HANDWASHING SINKS in a FOOD ESTABLISHMENT that has at least 1 HANDWASHING SINK.	
(C) If APPROVED, when FOOD exposure is limited and HANDWASHING SINKS are not conveniently available, such as in some MOBILE or TEMPORARY FOOD ESTABLISHMENTS or at some VENDING MACHINE LOCATIONS, EMPLOYEES may use chemically treated towelettes for handwashing.	
<b>Good Retail Practices - 49 - Plumbing installed proper backflow devices</b>	
This is a core item	
<b>OBSERVATION:</b> There is no service sink provided in food establishment.	
<b>CORRECTIVE ACTION(S):</b> Provide at least 1 service sink or curbed cleaning facility.	
<b>CODE CITATION:</b> 5-203.13 (A) Except as specified in ¶(C) of this section, at least 1 service sink or 1 curbed cleaning facility equipped with a floor drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste.	
(B) Toilets and urinals may not be used as a service sink for the disposal of mop water and similar liquid waste.	

(C) An alternative method may be APPROVED by the DEPARTMENT.

**Good Retail Practices - 36 - Insects, rodents & animals not present/outer openings protected**

This is a core item

**OBSERVATION:** The exterior door is open without proper screening.

**CORRECTIVE ACTION(S):** Make the door self-closing and tight fitting to prevent the entrance of insects or rodents.

**CODE CITATION:** 6-202.15 (A) Except as specified in ¶(B), (C), (D), and (E) of this section, outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by:

- (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
- (2) Closed, tight-fitting windows; and
- (3) Solid, self-closing, tight-fitting doors.

(B) Paragraph (A) of this section, does not apply if a FOOD ESTABLISHMENT opens into a larger structure, such as a mall, airport, or office building, or into an attached structure, such as a porch, and the outer openings from the larger or attached structure are protected against the entry of insects and rodents.

(C) Exterior doors used as exits need not be self-closing if they are:

- (1) Solid and tight-fitting;
- (2) Designated for use only when an emergency exists, by the fire protection authority that has jurisdiction over the FOOD ESTABLISHMENT; and
- (3) Restricted so they are not used for entrance or exit from the building for purposes other than the designated emergency exit use.

(D) Except as specified in ¶(B) and (E) of this section, if the windows or doors of a FOOD ESTABLISHMENT, or of a larger structure within which a FOOD ESTABLISHMENT is located, are kept open for ventilation or other purposes or a TEMPORARY FOOD ESTABLISHMENT is not provided with windows and doors as specified under ¶(A) of this section, the openings shall be protected against the entry of insects and rodents by:

- (1) 16 mesh to 25.4mm (16 mesh to 1 inch) screens;
- (2) Properly designed and installed air curtains to control flying insects; or
- (3) Other effective means.

(E) Paragraph (D) does not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting condition.

**Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible**

This is a core item

**OBSERVATION:** No handwashing signage provided in restrooms and at handwashing sink in kitchen.

**CORRECTIVE ACTION(S):** Provide handwashing signage at all handwashing sinks used by food employees.

**CODE CITATION:** 6-301.14 A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HANDWASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.

**Comments**

[Reinspection on or after July 31, 2015. Call 715-479-3777 if you need more time.](#)

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

A re-inspection to assess your correction of these violations will be conducted on, or about, 07/31/2015

Person in Charge

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Sanitarian

  
Amy Springer